



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date: 11 August 2023
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

Yes ☒ No ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness: 0

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility: 721

How many people formally counted in this facility identify as the following gender?

Female: 37

Male: 684

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility identify as transgender?

Number of people that identify as transgender:

4

How many people were brought into the facility this week?

Number of people brought into the facility this week:

200

How many people have left the facility this week?

Number of people who left the facility this week:

161

How many people and where did those who left the facility go?

Released into community:

unknown

Formally removed from the United States:

unknown

Moved to another facility:

unknown

Other _____:

unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

125

Male:

88

Female:

37

CONFIRMED COVID-19 CASES:

Individuals Housed in GEO Facility:

0

ICE Detainees:

0

ICE Employees:

0

GEO Employees:

0

New Cases
this week :

Total to date since
3/30/2020*:

915

1608

2

309

DOCUMENTS RECIEVED:

Daily Kitchen Opening and Closing Checklists:

Yes ☒

No ☐

Daily Foods Production Service Records:

Yes ☒

No ☐

Temperature Logs:

Yes ☒

No ☐

Law and Leisure Library Logs:

Yes ☐

No ☒

Medical Staffing Update:

Yes ☒

No ☐

SUPPLEMENTAL NOTES:

Request for information was made on 8/9/23 and it was received on 8/9/23.
The population counts are current as of 8/9/23.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator
1 Medical Doctor
1 Assistant Health Service Administrator
2 Physicians Assistants (PA's)
2 Dentists
1 Dental Assistant
4 Medical Records Clerks
9 RN's
7 LPN's
2 Psychologists
1 LCSW
1 X-Ray Tech.
4 Tele-Psychiatrists

Staffing information is current as of 8/9/23.

No change in staffing level.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Law Library:

The below table indicates how many people from each pod request access to the law library during the time period indicated.

Dates:		08/03/2023-08/09/2023	
North		Annex	
A1	0	A	0
A2	30	B	0
A3	0	C	10
A4	0	D	8
B1	0	E	4
B2	27	F	0
B3	28	G	0
B4	0	L	0
C1	10	M	3
C2	24	N	4
C3	14	X	0
C4	9	Y	5
E1	0	Z	24
E2	0	RHU	0
D1	0		

Nationalities:

These countries are the most represented among the migrants. Information current as of 8/9/23.

1. Mexico
2. Senegal
3. Mauritania
4. China
5. India

Temperature Checks:

Logs provided, see attached documents.

COVID-19 Updates:

Per the facility, there were no new cases among GEO and ICE Staff. They reported no new cases among ICE detainees and other GEO detainees. Official COVID-19 statistics for "ICE Detainees under COVID-19 Monitoring" were provided by ICE staff and are current as of 8/9/23.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. That statistic was sent to the office on 8/23/23.

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-6-23 SUNDAY Time: 0400 AM Time: 1900 PM Cycle 4

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean		X			Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
PRODUCTION SHEET	Menu Items	cereal	scrm eggs	bk saug	salsa	gril pota	tort -illa	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	RT	166	166	RT	173	RT	RT	RT	36	RT	RT	
	Menu Items	turkey sliced	pota salad	lettuc	cole slaw	mus tard	onion	mayo	bread	brow nie	tea	egg salad	
Lunch	Temperatures	40	40	40	40	DT	40	RT	RT	DT	DT	40	
	Menu Items	Ench casserol	span rice	pinto beans	salsa	salad	dress -ing	corn bread	marg	drin k	frui t	chee se	
Dinner	Temperatures	138	179	189	BT	38	BT	BT	38	RT	RT	38	
I. H MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		178		low temp			
and chemical agent used in Final Rinse		Lunch				155		179		low temp			
		Dinner				157		180		low temp			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				117		118		200ppm			
		Lunch				112		115		200ppm			
		Dinner				112		115		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-3.1		37.8		41			
Record temperatures, Freezer and Walk-ins		PM				-4.0		38.7		40			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature 45-80				AM		PM					
Record temperatures Dry Storage Areas		AM				70		70					
Record temperatures, Dry Storage Areas		PM				70		70					
Hot- Water Temps in sink		AM		PM									
		121.4		121									

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8-7-23

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-5-23 **SATURDAY** Time: 0400 AM Time: 1800 PM Cycle **4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X			X								
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	oat meal	scrm eggs	bk sausk	jelly	bis -cuit	marg	sugar	coffee	milk	che ese	PB	
Breakfast	Temperatures	190	177	184	RT	RT	36	RT	RT	36	36	RT	
	Menu Items	Tamale pie	rice	beans	cole slaw	marg	corn bread	cake	grn turkey	tea		fruit	
Lunch	Temperatures	180.1	185.3	186.4	40	40	RT	RT	175.6	RT		RT	
	Menu Items	ckn stir fry	rice	car -rots	marg	cake	bread	drink	jelly	PB	frui t	raw veg	
Dinner	Temperatures	185	178	170	38	RT	RT	RT	RT	RT	RT	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		178		low temp			
and chemical agent used in Final Rinse		Lunch				155		179		low temp			
		Dinner				156		180					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				117		118		200ppm			
		Lunch				112		115		200ppm			
		Dinner				112		115		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-9		36.7		39.4			
Record temperatures, Freezer and Walk-ins		PM				-8.1		38		40			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				69		78					
Record temperatures, Dry Storage Areas		PM				69		78					
Hot- Water Temps in sink		AM		PM									
		120.4		121									


 Signature, Cook Supervisor (AM)

 FOOD SERVICE MANAGER

8-5-23
 DATE


 Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 8-4-23 **FRIDAY** Time: 0400 AM Time: 1215 PM Cycle **4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X										
Kitchen is in good general appearance			X										
All kitchen equipment operational & clean		X											
All tools and sharps inventoried			X										
All areas secure, lights out, exits locked													
PRODUCTION SHEET	Menu Items	cereal	Frch toast	syrup	bk saus	PB	marg	sugar	coffee	milk	Diet jelly	fruit	
Breakfast	Temperatures	RT	152	RT	185	RT	36	RT	RT	36	RT	RT	
	Menu Items	ckn nugget	rice	pinto beans	roll	mix veg	marg	tea	unbrd ckn	raw veg			
Lunch	Temperatures	185.1	182.1	180.1	RT	179.5	40	RT	194.0	40			
	Menu Items	hot dog	bun	chili	bean	cole slaw	pota salad	onion	must -ard	cob -ler	dri nk	chee se	
Dinner	Temperatures	174	RT	191	190	38	38	38	RT	38	RT	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		170		low temp			
and chemical agent used in Final Rinse		Lunch				155		178		low temp			
		Dinner				156		180					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				115		116		200ppm			
		Lunch				112		115		200ppm			
		Dinner				115		115		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-7.9		37.4		38.1			
Record temperatures, Freezer and Walk-ins		PM				-6.4		38		40			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				69		70					
Record temperatures, Dry Storage Areas		PM				69		70					
Hot- Water Temps in sink		AM		PM									
		120.4		121									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

8-7-23

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8-3-2023 **THURSDAY** Time: 0415 **AM** Time: 1855 **PM** Cycle **4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			✓										
Workers reported to work, no open sores,			✓		✓								
fever, cough, shortness of breath, chills,			✓		✓								
no skin infection, and no diarrhea			✓		✓								
Kitchen is in good general appearance			✓		✓								
All kitchen equipment operational & clean		✓			✓								
All tools and sharps inventoried			✓		✓								
All areas secure, lights out, exits locked			✓		✓								
PRODUCTION SHEET	Menu Items	oat meal	T-ham	coff cake	fruit	eggs	marg	sugar	coffee	milk	bro- th	PB	
Breakfast	Temperatures	174	169	RT	RT	36	36	RT	RT	36	RT	RT	
	Menu Items	fidelo	meat sause	grn beans	corn	salad	dress-ing	marg	roll	tea	cheese	fruit	
Lunch	Temperatures	183.1	183.1	183.1	178.1	40	40	40	RT	RT	40	RT	
	Menu Items	Char broiled	beans	macr salad	chez	roll	Lett/onion	dress-ing	fruit	drin k	car rot	egg sald	
Dinner	Temperatures	40	185	40		RT	38	RT	RT	RT	170	38	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				156°		170°		LOW temp			
and chemical agent used in Final Rinse		Lunch				155		175		LOW temp			
		Dinner				156		180					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				113°		112°		200 ppm			
		Lunch				112		115		200 ppm			
		Dinner				112		115		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-2.9		39.4		40.1			
Record temperatures, Freezer and Walk-ins		PM				-4.3		38.6		40			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				68°		68°					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		181		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8/2/23 **Wednesday** Time: 3:46 **AM** Time: 1:50 **PM** Cycle **4**

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean		X			✓							
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	farina	eggs	gravy	diet jelly	bisc // tortill	marg	sugar	coffee	milk	cheese	fruit
Breakfast	Temperatures	176	146	168	RT	142	38.5	RT	RT	37.3	37.4	38
	Menu Items	Taco casser	pinto beans	rice	salad	salsa	dress-ing	corn bread	marg	cheese	tea	grn tky
Lunch	Temperatures	155.4	185.0	174.6	40	RT	40	RT	40	40	RT	116.5.4
	Menu Items	Ckn leg	pota grat	mix veg	bean	marg	roll	brd puddn	drink	brea d	jell y	PB
Dinner	Temperatures	205	197.5	200.5	199.1	38	RT	RT	RT	RT	RT	RT
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed		
Temperature according to manufacturer's specifications		Breakfast				153		180		✓		
and chemical agent used in Final Rinse		Lunch				150		180		✓		
		Dinner				158		181		✓		
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps determined by chemical agent used		Breakfast				116.3		119.4		200ppm		
		Lunch				112		115		200ppm		
		Dinner				115		112		200ppm		
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F		
Record temperatures, Freezer and Walk-ins		AM				-7.8		39.8		38.1		
Record temperatures, Freezer and Walk-ins		PM				-5.4		36.3		89.3		
DRY		Temperature 45-80				Spice Room		Store Rm				
STORAGE												
Record temperatures Dry Storage Areas		AM				78		71		✓		
Record temperatures, Dry Storage Areas		PM				68		68		✓		
Hot- Water Temps in sink		AM		PM								
				118		✓		✓		✓		

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 8/1/23

TUESDAY

Time: 0346 AM

Time: 1835 PM

Cycle 4

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X		✓							
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean		X			✓							
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked												
PRODUCTION SHEET	Menu Items	cereal	pan cake	syrup	T-ham	marg	sugar	coffee	milk	egg s	Bran fks	
Breakfast	Temperatures	178	168	RT	170	378	RT	RT	372	166	NA	
	Menu Items	Ckn fry stk	rice	gravy	roll	grn bean	marg	tea	beef patty	raw veg	bre ad	fruit
Lunch	Temperatures	185	171	178	RT	170	38	RT	180	39	RT	RT
	Menu Items	Ckn spaghetti	pea/carrot	beans	salad	roll	dress-ing	marg	drink	cake	che esc	fruit
Dinner	Temperatures	184	200	190	38	RT	RT	38	RT	RT	38	RT
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed				
Temperature according to manufacturer's specifications		Breakfast		153		178		100 temp				
and chemical agent used in Final Rinse		Lunch		156		175		100 temp				
		Dinner		156		180						
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast		116.2		116.1		200ppm				
		Lunch		118		116		200ppm				
		Dinner		120		122		200ppm				
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F				
Record temperatures, Freezer and Walk-ins		AM		-7.3		37.8		36.6				
Record temperatures, Freezer and Walk-ins		PM		-7.3		38.1		38.6				
DRY		Temperature 45-80		Spice Room		Store Rm						
STORAGE		Temperature 45-80		Spice Room		Store Rm						
Record temperatures Dry Storage Areas		AM		70		69						
Record temperatures, Dry Storage Areas		PM		69		70						
Hot- Water Temps in sink		AM		118		121						
		PM										

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8-2-23

DATE

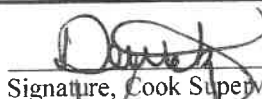
Liang

Signature, Cook Supervisor (PM)

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Date: 7.31-23 **MONDAY** Time: 0400 AM Time: 1830 PM **Cycle 4**

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		/								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance			X		/								
All kitchen equipment operational & clean		X			/								
All tools and sharps inventoried			X		/								
All areas secure, lights out, exits locked					/								
PRODUCTION SHEET	Menu Items	Oat - meal	Scrm eggs	potato	Jelly salsa	Bisc torti	marg	sugar	coffee	milk	PB	fruit	
Breakfast	Temperatures	198	179	185	RT	RT	36	RT	RT	36	RT	RT	
	Menu Items	Ck Fajitas	rice	grill pepp	grill onio	torti	pinto beans	tea	cake	ckn		fruit	
Lunch	Temperatures	145.1	181.0	177	177	12	184.4	RT	RT	170.3		40	
	Menu Items	Beef patty	bun	hash brown	cole slaw	lettuc	onion	dress-ing	ketchup	drink	fruit	must ard	
Dinner	Temperatures	169	RT	175	38	38	38	RT	RT	RT	RT	RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				150		176		low temp			
and chemical agent used in Final Rinse		Lunch				155		178		low temp			
		Dinner				157		180					
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				115		116		200 ppm			
		Lunch				112		115		200			
		Dinner				112		115		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-2.7		36.1		39.7			
Record temperatures, Freezer and Walk-ins		PM				-4.6		38.3		40.8			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE													
Record temperatures Dry Storage Areas		AM				69		70					
Record temperatures, Dry Storage Areas		PM				69		70					
Hot- Water Temps in sink		AM		PM									
<		121.4		120									


Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

8-1-23
DATE


Signature, Cook Supervisor (PM)

GEO Aurora ICE
3130 N. Oakland St

8/7/2023
8:58:38 AM BCU

Temperature
°F

A-1	72.02
A-2	72.02
A-3	--- 72.7
A-4	76.61
B-1	73.91
B-2	70.81
B-3	69.80
B-4	71.21
C-1	72.50
C-2	69.80
C-3	72.70
C-4	70.00
E-1	81.31
E-2	72.70
D-1	73.9
ISOLATION	70.31
PATIENT ROOM	72.81
INTAKE/RECEIVING	69.80
Tank Temp S-12	0.00
Present Value	0.00
BOILER-3	
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	167.59
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, August 07, 2023

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	71.5	104.5	11	11
	South-B	69.1	104.1	11	11
	South-C	74.3	104.2	11	11
	South-D	70.3	104.2	11	11
	South-E	70.4	105.1	11	11
	South-F	71.7	104.1	11	11
	South-G	69.5 104.1	108.1	11	11
	South-L	72.0	105.1	11	11
	South-M	72.3	105.9	11	11
	South-N	69.3	105.3	11	11
	South-X	70.1	104.7	11	11
	South-Y	70.4	104.3	11	11
	South-Z	69.9	104.0	11	11
	South SMU	74.2	109.6	11	11
	South SMU Shower 3	74.2	109.6	11	N/A
	MED ISO- Room 1	72.7	108.1	N/A	N/A
	MED ISO- Room 2	72.7	108.1	N/A	N/A
	MED ISO- Room 3	72.7	108.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT:

Perry

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, August 07, 2023
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1								
	A-2								
	A-3		Tank #1 (123.3)						
	A-4								
	B-1		Tank #2 (122.8)						
	B-2								
	B-3		Recirculation (103.7)						
	B-4								
	C-1		City (68.6)						
	C-2								
	C-3								
	C-4								
	D-1						N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1						N/A	N/A	N/A
	E-2								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Perry SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM	542	540	538	536	534	523	522	Tub Room
Air:								
Water:								

Temperature Taken with a Fluke Mod 52 Digital Thermometer